

Chapter ATP 69

BUTTERMAKERS AND CHEESEMAKERS

ATCP 69.01 Buttermaker; qualifications for license.
ATCP 69.02 Cheesemaker license; qualifications.

ATCP 69.03 License displayed.

Note: Chapter Ag 6 was renumbered ch. ATP 69 under s. 13.93 (2m) (b) 1., Stats., Register, April, 1993, No. 448.

ATCP 69.01 Buttermaker; qualifications for license.

(1) EXPERIENCE. Applicants for a buttermaker's license under s. 97.17, Stats., shall present satisfactory proof of not less than 2 years of experience in actual buttermaking operations as a helper or apprentice. An applicant who has completed a 3 months course in buttermaking at an approved college of agriculture may, upon due certification, be approved as meeting the 2-year experience requirement with only one and one-half years experience in actual buttermaking as a helper or apprentice. An applicant who has completed a 4-year course in dairy industry at an approved college of agriculture may, upon due certification, be approved as meeting the 2 year experience requirement with only 12 months experience in actual buttermaking as a helper or apprentice.

(2) KNOWLEDGE. Every applicant for a buttermaker's license shall be able to demonstrate a practical working knowledge in:

- (a) The testing of milk and cream bacteriologically, for sediment, for acidity and related matters.
- (b) The grading of milk and cream.
- (c) The analysis of butter for composition.
- (d) The judging of actual samples of butter.
- (e) The fundamentals of pasteurization.

(3) EXAMINATIONS. Every applicant for a buttermaker's license shall be required to satisfactorily pass written and oral examinations covering, among other things, at least the following:

- (a) The laws relating to buttermaking, the legal standard of composition, minimum sanitation requirements, labeling and related matters.
- (b) The fundamentals of buttermaking, including:
 - 1. Preparation and care of equipment;
 - 2. Composition control;
 - 3. Preparation and use of starter;
 - 4. Pasteurization of cream;
 - 5. Problems of acidity control;
 - 6. Common butter defects and methods of overcoming them;
 - 7. Yeast, mold, and bacterial control methods.

(c) The arithmetic problems of practical dairying that may be concerned with overrun, spillage, losses and dairy product values.

(4) The department shall approve or disapprove an application for a buttermaker's license within 60 business days after the date of application, provided that the application is accompanied by all requisite information and documentation.

History: 1–2–56; am. (1), (2) (intro.) and (d), (3) (c), r. and recr. (3) (b) and r. (3) (d), Register, January, 1985, No. 349, eff. 2–1–85; cr. (4), Register, November, 1985, No. 359, eff. 12–1–85.

ATCP 69.02 Cheesemaker license; qualifications.

(1) EXPERIENCE. An applicant for a cheesemaker's license under s. 97.17, Stats., shall submit proof that the applicant has done at least one of the following:

(a) Completed an 18-month cheesemaking apprenticeship under a licensed cheesemaker, including at least one month's experience in the complete process of cheesemaking.

(b) Completed a 12-month cheesemaking apprenticeship under a licensed cheesemaker, including at least one month's

experience in the complete process of cheesemaking, and completed at least one of the following:

1. A cheesemaking short course at the college of agriculture and life sciences, university of Wisconsin or an equivalent course from another accredited college or university.

2. A dairy-related associate degree at an accredited school of vocational, technical and adult education.

(c) Completed a 6-month cheesemaking apprenticeship under a licensed cheesemaker, including at least one month's experience in the complete process of cheesemaking, and completed a 4-year dairy-related degree program at an accredited college or university.

(d) Completed an apprenticeship under a licensed cheesemaker, including at least 240 hours experience in the complete process of cheesemaking, and completed department-approved courses in all the following subjects:

- 1. Cheesemaking.
- 2. Production of safe dairy foods.
- 3. Hazard analysis critical control point (HACCP) process control.
- 4. Principles of milk pasteurization.
- 5. Dairy sanitation.

(2) KNOWLEDGE. Every applicant for a cheesemaker's license shall be able to demonstrate a practical working knowledge in:

- (a) The testing of milk bacteriologically and for sediment, acidity, and related matters.
- (b) The grading of milk and milk ingredients.
- (c) The analysis of cheese for composition.
- (d) The judging of actual samples of cheese.
- (e) The fundamentals of pasteurization.

(3) EXAMINATION. Every applicant for a cheesemaker's license shall be required to pass a written examination covering at least the following:

(a) The laws relating to cheesemaking, including legal standards and requirements related to composition, sanitation, labeling and related matters.

(b) The fundamentals of cheesemaking, including:

- 1. Preparation and care of equipment;
- 2. Composition control;
- 3. Preparation and use of starter;
- 4. Pasteurization of milk;
- 5. Problems of acidity control;
- 6. Common cheese defects and methods of overcoming them;

and

7. Yeast, mold and bacterial control methods.

(c) The arithmetic problems of practical dairying that may be concerned with plant operations, including problems related to spillage losses and dairy product values.

(4) ACTION ON LICENSE APPLICATION. The department shall approve or disapprove an application for a cheesemaker's license within 60 business days after the date of application, provided that the application is accompanied by all requisite information and documentation.

(5) CONDITIONAL LICENSE. The department may issue a license under s. 97.17, Stats., on a conditional basis. If the depart-

ment issues a license to an applicant who qualifies under sub. (1) (d), the license shall be a conditional license for at least 2 years. The department may summarily suspend the license at any time during the conditional license term if the license holder fails to do any of the following:

(a) Successfully complete a performance evaluation conducted by qualified department staff. The department may conduct an evaluation at any time, at its discretion.

(b) Complete 40 hours of department-approved continuing education related to cheesemaking. Continuing education programs may include any of the following:

1. Seminars on cheese safety, quality and grading, provided

by a trade association or other continuing education provider.

2. Short courses on cheesemaking and grading provided by an accredited university or university-extension service.

3. Other programs approved by the department.

History: 1-2-56; am. (1), r. and recr. (2), cr. (3), Register, January, 1985, No. 349, eff. 2-1-85; cr. (4), Register, November, 1985, No. 359, eff. 12-1-85; **CR 01-124: r. and recr. (1), cr. (5) Register December 2002 No. 564, eff. 1-1-03.**

ATCP 69.03 License displayed. Each buttermaker's and cheesemaker's permit or license shall be conspicuously displayed at the factory where the permittee or licensee is engaged in the licensed activity or employed.

History: 1-2-56; am. Register, January, 1985, No. 349, eff. 2-1-85.